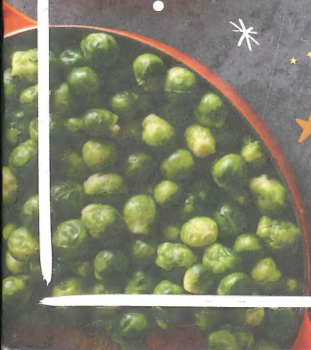


Festive Menus





Images for illustrative purposes only

Festive Drinks

PRE-ORDER YOUR FAVOURITE
CHRISTMAS TIPPLES TODAY

Great for groups!

5 BOTTLES FOR £10

CHOOSE FROM:

- CORONA 330ml
- DESPERADOS 330ml
- PERONI 330ml
- PERONI GLUTEN-FREE 330ml
- BROTHERS PARMA VIOLET 330ml
- BROTHERS RHUBARB & CUSTARD 330ml
- BULMERS ORIGINAL 500ml

Low & no alcohol

5 BOTTLES FOR £8

CHOOSE FROM:

- HEINEKEN 0.0 330ml
- PERONI LIBERA 330ml
- OLD SPECKLED HEN LOW ALCOHOL 330ml
- BECK'S BLUE 275ml
- VIÑA ALBALI CABERNET TEMPRANILLO 187ml
- VIÑA ALBALI SAUVIGNON BLANC 187ml

The above offers are available for pre-ordering only. Make sure you pre-order your drinks using the options on our booking form. Products are subject to availability.



Images for illustrative purposes only

Festive Drinks

PRE-ORDER YOUR FAVOURITE
CHRISTMAS TIPPLES TODAY

Festive Fizz & Wine

2 BOTTLES FOR £18

GIOTTO PINOT GRIGIO | GIOTTO MERLOT
3 PEBBLE BAY ZINFANDEL ROSÉ | PROSECCO

The above offers are available for pre-ordering only. Make sure you pre-order your drinks using the options on our booking form. Products are subject to availability.

Festive Fayre

2 COURSES £14.49 | 3 COURSES £16.49

AVAILABLE FROM 13TH NOVEMBER
2019 UNTIL 1ST JANUARY 2020[▽]
PRE-BOOKING REQUIRED



Images for illustrative purposes only

Starters

VEGETABLE SOUP (V)

Served with white bread

TOMATO SOUP (VE)

Served with white bread

PRAWN COCKTAIL*

With seafood sauce, dressed mixed leaves
and brown bread

CRANBERRY & ORANGE CHICKEN WINGS

Crispy chicken wings tossed in a sticky
cranberry and orange glaze

CHICKEN LIVER PÂTÉ

A chicken liver pâté with cream and herbs.
Served with dressed mixed leaves, caramelised
red onion chutney and toast

Mains

FESTIVE CARVERY

A selection of 14-hour slow-cooked meats served
with all the trimmings from our carvery deck

Vegetarian option available (V)

Beetroot, Sweet Potato & Butternut Squash Tart

ADD 2 PIGS-IN-BLANKETS FOR £1.25

ADD OUR FAMOUS GIANT YORKIE FOR £1.25 (V)
GO LARGE FOR £2

FESTIVE BURGER 🍔

Beef burger topped with smoked streaky bacon,
cranberry sauce and Brie, in a floured bap with
burger sauce, lettuce and red onion. Served with
chips and coleslaw

SALMON WITH HOLLANDAISE**

Served with your selection of potatoes and
vegetables from our carvery deck and smoky
hollandaise sauce in a jug

FESTIVE PIE

Tender turkey layered on top of cranberry sauce and
a cranberry, chestnut and pork stuffing with gravy.
Encased in shortcrust pastry with a puff pastry
Christmas tree lid, served with your selection of
potatoes and vegetables from our carvery deck

BEETROOT, SWEET POTATO & BUTTERNUT SQUASH TART (VE) 🍷

A vegan tart of winter vegetables and spinach with
delicate flavours of fennel, spices and rosemary.
Served with baby potatoes, Brussels sprouts, carrots,
cauliflower, peas and Napolitana sauce in a jug

🍷 Mains served from our kitchen. Your food may
not arrive at your table at the same time

Desserts

CHRISTMAS PUDDING* (V)

Served with custard

CHOCOLATE & CHERRY TORTE* (VE)

A rich chocolate and kirsch cherry torte,
served with vegan ice cream

SIGNATURE CAKES

Our cakes are lovingly crafted in-pub by our talented
Farmhouse Cake-a-tiers. Available to eat in or Cakeaway!
Eating in? Served with your choice of cream or vanilla
flavour ice cream

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.

(V) Vegetarian. (VE) Vegan. *Dishes may contain bones or shells. **Contains alcohol.

Please advise the team of any dietary requirements when ordering. [▽]Excluding Christmas Day, Boxing Day and NYE.

Christmas Day

4 COURSES £49.99

AVAILABLE 25TH DECEMBER 2019
PRE-BOOKING REQUIRED



Images for illustrative purposes only

Starters

MAPLE FLAVOURED ROOT VEGETABLE SOUP (V)

Carrots, parsnips and onions caramelised in a sweet maple flavoured syrup, seasoned with festive spices.

Served with white bread

Vegan option available (VE)

CHICKEN WINGS & DUCK CRACKERS

Crispy duck wrapped in filo pastry and crispy chicken wings, served with sweet chilli sauce and dressed mixed leaves

CHICKEN LIVER PÂTÉ

A chicken liver pâté with cream and herbs.

Served with dressed mixed leaves, caramelised red onion chutney and toast

STILTON® & PEPPERCORN MUSHROOMS (V)

Sautéed mushrooms on garlic bread, topped with peppercorn sauce and crumbled Stilton®

SMOKED SALMON & PRAWNS*

Served on a bed of dressed mixed leaves with seafood sauce and brown bread

Mains

CHRISTMAS DAY CARVERY

A selection of 14-hour slow-cooked meats, 2 Pigs-in-Blankets, 2 Yorkies and your festive favourites from our carvery deck

Vegetarian option available (V)

Beetroot, Butternut Squash & Cranberry Wellington

GO ULTIMATE FOR £2

Our large plate plus our famous giant Yorkie

SALMON & PRAWNS WITH HOLLANDAISE**

Served with your selection of potatoes and vegetables from our carvery deck and smoky hollandaise sauce in a jug

BEEETROOT, BUTTERNUT SQUASH & CRANBERRY WELLINGTON (VE) 🥗

Served with baby potatoes, Brussels sprouts, carrots, cauliflower, broccoli and Napolitana sauce in a jug

👨🍳 Mains served from our kitchen. Your food may not arrive at your table at the same time

Desserts

CHRISTMAS PUDDING* (V)

Served with brandy sauce

BILLIONAIRE BAR (V)

A chocolate cookie base, topped with a layer of salted caramel and chocolate ganache, smothered in rich chocolate sauce and chocolate chips with a golden dusting, served with vanilla flavour ice cream

Vegan option available (VE)

SIGNATURE CAKES

Our cakes are lovingly crafted in-pub by our talented Farmhouse Cake-a-tiers. Available to eat in or Cakeaway! Eating in? Served with your choice of cream or vanilla flavour ice cream

CHEESE & BISCUITS (V)

A selection of Stilton®, Brie and Cheddar, served with celery, grapes, caramelised red onion chutney and a selection of biscuits

To finish

COFFEE OR TEA & MINCE PIE (V) Filter coffee or tea and a mince pie. Vegan option available (VE)

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.

(V) Vegetarian. (VE) Vegan. *Dishes may contain bones or shells. **Contains alcohol.

Please advise the team of any dietary requirements when ordering.

Boxing Day

2 COURSES £17.49 | 3 COURSES £19.49

AVAILABLE 26TH DECEMBER 2019
PRE-BOOKING REQUIRED



Images for illustrative purposes only

Starters

MAPLE FLAVOURED ROOT VEGETABLE SOUP (V)

Carrots, parsnips and onions caramelised in a sweet maple flavoured syrup, seasoned with festive spices. Served with white bread
Vegan option available (VE)

CHICKEN WINGS & DUCK CRACKERS

Crispy duck wrapped in filo pastry and crispy chicken wings, served with sweet chilli sauce and dressed mixed leaves

CHICKEN LIVER PÂTÉ

A chicken liver pâté with cream and herbs. Served with dressed mixed leaves, caramelised red onion chutney and toast

STILTON® & PEPPERCORN MUSHROOMS (V)

Sautéed mushrooms on garlic bread, topped with peppercorn sauce and crumbled Stilton®

SMOKED SALMON & PRAWNS*

Served on a bed of dressed mixed leaves with seafood sauce and brown bread

Mains

FESTIVE CARVERY

A selection of 14-hour slow-cooked meats served with all the trimmings from our carvery deck
Vegetarian option available (V)

Beetroot, Sweet Potato & Butternut Squash Tart


ADD 2 PIGS-IN-BLANKETS FOR £1.25

ADD OUR FAMOUS GIANT YORKIE FOR £1.25 (V)

GO LARGE FOR £2

FESTIVE PIE

Tender turkey layered on top of cranberry sauce and a cranberry, chestnut and pork stuffing with gravy. Encased in shortcrust pastry with a puff pastry Christmas tree lid, served with your selection of potatoes and vegetables from our carvery deck

 Mains served from our kitchen. Your food may not arrive at your table at the same time

FESTIVE BURGER

Beef burger topped with smoked streaky bacon, cranberry sauce and Brie, in a floured bap with burger sauce, lettuce and red onion. Served with chips and coleslaw

SALMON WITH HOLLANDAISE**

Served with your selection of potatoes and vegetables from our carvery deck and smoky hollandaise sauce in a jug

BEETROOT, SWEET POTATO & BUTTERNUT SQUASH TART (VE)

A vegan tart of winter vegetables and spinach with delicate flavours of fennel, spices and rosemary. Served with baby potatoes, Brussels sprouts, carrots, cauliflower, peas and Napolitana sauce in a jug

Desserts

CHRISTMAS PUDDING* (V)

Served with brandy sauce

BILLIONAIRE BAR (V)

A chocolate cookie base, topped with a layer of salted caramel and chocolate ganache, smothered in rich chocolate sauce and chocolate chips with a golden dusting, served with vanilla flavour ice cream
Vegan option available (VE)

SIGNATURE CAKES

Our cakes are lovingly crafted in-pub by our talented Farmhouse Cake-a-tiers. Available to eat in or Cakeaway! Eating in? Served with your choice of cream or vanilla flavour ice cream

CHEESE & BISCUITS (V)

A selection of Stilton®, Brie and Cheddar, served with celery, grapes, caramelised red onion chutney and a selection of biscuits

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.

(V) Vegetarian. (VE) Vegan. *Dishes may contain bones or shells. **Contains alcohol.

Please advise the team of any dietary requirements when ordering.

Buffet Menus

CHOICE OF 3 FESTIVE PACKAGES

AVAILABLE FROM 13TH NOVEMBER 2019 UNTIL
1ST JANUARY 2020[▽] TO A MINIMUM OF 10 PEOPLE
PRE-BOOKING REQUIRED

Platinum

£9.99 PER PERSON

CHEESE & TOMATO
SANDWICH (v)
TUNA MAYO &
CUCUMBER WRAP⁺
TURKEY & CRANBERRY
SANDWICH
EGG MAYO WRAP (v)
INDIAN COMBO PLATTER (v)
BRUSCHETTA (v)
QUICHE LORRAINE
ONION RINGS (v) *
CHEESE & TOMATO PIZZA (v)
SCAMPI & TARTARE SAUCE⁺

ORANGE & CRANBERRY
CHICKEN WINGS
TORTILLA CHIPS (v)
ROAST POTATOES (v)
PIGS-IN-BLANKETS
HOUSE SALAD (VE)
COLESLAW (v)
GARLIC BREAD (v)
CRUDITÉS (VE)
Cucumber & carrot sticks
with houmous
COURGETTE ROLLS (VE)
SELECTION OF DIPS (v)

Gold

£7.99 PER PERSON

CHEESE & TOMATO
SANDWICH (v)
TUNA MAYO &
CUCUMBER WRAP⁺
TURKEY & CRANBERRY
SANDWICH
EGG MAYO WRAP (v)
QUICHE LORRAINE
PIGS-IN-BLANKETS
ROAST POTATOES (v)

ORANGE & CRANBERRY
CHICKEN WINGS
HOUSE SALAD (VE)
COLESLAW (v)
CRUDITÉS (VE)
Cucumber & carrot sticks
with houmous
COURGETTE ROLLS (VE)
SELECTION OF DIPS (v)

Silver

£5.99 PER PERSON

CHEESE & TOMATO
SANDWICH (v)
TUNA MAYO &
CUCUMBER WRAP⁺
TURKEY & CRANBERRY
SANDWICH
EGG MAYO WRAP (v)
ORANGE & CRANBERRY
CHICKEN WINGS

ONION RINGS (v)*
ROAST POTATOES (v)
HOUSE SALAD (VE)
COLESLAW (v)
CRUDITÉS (VE)
Cucumber & carrot sticks
with houmous
COURGETTE ROLLS (VE)
SELECTION OF DIPS (v)

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.
(v) Vegetarian, (VE) Vegan. *Dishes may contain bones or shells. *Our onion rings are made from chopped and reformed onions.

⁺Scampi may contain one or more whole tails. Please advise the team of any dietary requirements when ordering.

[▽]Excluding Christmas Day.

New Year's Eve

2 COURSES £14.49 | 3 COURSES £16.49

AVAILABLE 31ST DECEMBER 2019 PRE-BOOKING REQUIRED

Starters

VEGETABLE SOUP (V)

Served with white bread

PRAWN COCKTAIL*

With seafood sauce, dressed mixed leaves and brown bread

TOMATO SOUP (VE)

Served with white bread

CRANBERRY & ORANGE CHICKEN WINGS

Crispy chicken wings tossed in a sticky cranberry and orange glaze

CHICKEN LIVER PÂTÉ

A chicken liver pâté with cream and herbs. Served with dressed mixed leaves, caramelised red onion chutney and toast

Mains

FESTIVE CARVERY

A selection of 14-hour slow-cooked meats served with all the trimmings from our carvery deck
Vegetarian option available (V)

Beetroot, Sweet Potato & Butternut Squash Tart


ADD 2 PIGS-IN-BLANKETS FOR £1.25

ADD OUR FAMOUS GIANT YORKIE FOR £1.25 (V)

GO LARGE FOR £2

FESTIVE PIE

Tender turkey layered on top of cranberry sauce and a cranberry, chestnut and pork stuffing with gravy. Encased in shortcrust pastry with a puff pastry Christmas tree lid, served with your selection of potatoes and vegetables from our carvery deck

 Mains served from our kitchen. Your food may not arrive at your table at the same time

Desserts

CHRISTMAS PUDDING* (V)

Served with custard

CHOCOLATE & CHERRY TORTE* (VE)

A rich chocolate and kirsch cherry torte, served with vegan ice cream

SIGNATURE CAKES

Our cakes are lovingly crafted in-pub by our talented Farmhouse Cake-a-tiers. Available to eat in or Cakeaway! Eating in? Served with your choice of cream or vanilla flavour ice cream

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.

(V) Vegetarian. (VE) Vegan. *Dishes may contain bones or shells. *Contains alcohol.

Please advise the team of any dietary requirements when ordering.

Turkey & Tinsel

DESIGNED FOR OUR OVER 60S

3 COURSES + ENTERTAINMENT £9.99

PLEASE CONFIRM EVENT DATES WITH YOUR LOCAL FARMHOUSE INNS
PRE-BOOKING REQUIRED

Starters

VEGETABLE SOUP (V)

Served with white bread

EGG MAYONNAISE & PRAWNS*

Served with dressed mixed leaves and brown bread

TOMATO SOUP (VE)

Served with white bread

CHICKEN LIVER PÂTÉ

A chicken liver pâté with cream and herbs. Served with caramelised red onion chutney and toast

Mains

SMALL FESTIVE CARVERY

A selection of 14-hour slow-cooked meats served with all the trimmings from our carvery deck

Vegetarian option available (V)


Beetroot, Sweet Potato & Butternut Squash Tart

ADD 2 PIGS-IN-BLANKETS FOR £1.25

BEETROOT, SWEET POTATO &

BUTTERNUT SQUASH TART (VE)

A vegan tart of winter vegetables and spinach with delicate flavours of fennel, spices and rosemary. Served with baby potatoes, Brussels sprouts, carrots, cauliflower, peas and Napolitana sauce in a jug

 Mains served from our kitchen. Your food may not arrive at your table at the same time

Desserts

CHRISTMAS PUDDING* (V)

Served with custard

CHOCOLATE & CHERRY TORTE* (VE)

A rich chocolate and kirsch cherry torte, served with vegan ice cream

ICE CREAM (V)

2 scoops of vanilla flavour ice cream topped with strawberry flavour sauce

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.

(V) Vegetarian. (VE) Vegan. *Dishes may contain bones or shells. *Contains alcohol.

Please advise the team of any dietary requirements when ordering.

Kids' Menu

FESTIVE FAYRE

AVAILABLE FROM 13TH NOVEMBER 2019 - 1ST JANUARY 2020[†]

2 COURSES £6.49 | 3 COURSES £7.99

BOXING DAY

AVAILABLE 26TH DECEMBER 2019

2 COURSES £6.49 | 3 COURSES £7.99

CHRISTMAS DAY

AVAILABLE 25TH DECEMBER 2019

3 COURSES £19.99

NEW YEAR'S EVE

AVAILABLE 31ST DECEMBER 2019

2 COURSES £6.49 | 3 COURSES £7.99

PRE-BOOKING REQUIRED

Starters

CRUNCHY VEGGIE STICKS (VE)

Cucumber and carrot with a tomato dip

GARLIC BREAD (V)


Mains

FESTIVE CARVERY

A selection of 14-hour slow-cooked meats, a Yorkie and your festive favourites from our carvery deck

TOMATO PASTA (V)

Pasta tubes in a tomato sauce served with garlic bread
Vegan option available (VE)

 Mains served from our kitchen. Your food may not arrive at your table at the same time

Desserts

GOOEY CHOCOLATE BROWNIE (V)

Warm chocolate brownie with a scoop of vanilla flavour ice cream and chocolate flavour sauce

ICE CREAM (V)

2 scoops of vanilla flavour ice cream topped with strawberry flavour sauce
Vegan option available (VE)

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.

(V) Vegetarian. (VE) Vegan. Please advise the team of any dietary requirements when ordering.

[†]Excluding Christmas Day, Boxing Day and NYE.

Booking Form

WE'RE SO EXCITED YOU'LL BE JOINING US THIS FESTIVE SEASON!

Please carefully fill in this form along with the corresponding menu options and give it to one of Santa's helpers (behind the bar) with your deposit.

PUB NAME

DATE OF PARTY

TIME OF PARTY

TOTAL IN PARTY

ADULTS

CHILDREN (under 12)

ORGANISER

NAME OF PARTY

ADDRESS

POSTCODE

TEL/MOBILE

EMAIL ADDRESS

☐ I confirm that I'm over 18 and would like to receive marketing emails containing special offers and promotions from Greene King family of brands. Our privacy notice is available at www.greeneking.co.uk/privacy or alternatively please ask your serving staff if you would like to see a copy.

STAFF USE ONLY

Non-refundable deposit amount

Received by

PAYMENT METHOD

Cash ☐ Visa ☐ Maestro ☐

Delta ☐ Mastercard ☐

Please fill in the table below for our Adults Festive Fayre menu.

2 COURSES 3 COURSES ☐

Use the Festive Drinks pre-order form to let us know what drinks you'd like to order; it couldn't be easier.

NAMES

[illegible]

Please highlight below any additional requests i.e. allergens

Name 1	Name 4	Name 7	Name 10
Name 2	Name 5	Name 8	Name 11
Name 3	Name 6	Name 9	Name 12

Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of our meals. Additional party-goers can be added on a separate sheet of paper if necessary. Let a member of our team know if you have any dietary requirements and don't forget to fill in your details overleaf to secure your booking.

Please fill in the table below for our Adults Christmas Day menu.

Use the Festive Drinks pre-order form to let us know what drinks you'd like to order; it couldn't be easier.

NAMES

[illegible]

Please highlight below any additional requests i.e. allergens

Name 1	Name 4	Name 7	Name 10
Name 2	Name 5	Name 8	Name 11
Name 3	Name 6	Name 9	Name 12

Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of our meals. Additional party-goers can be added on a separate sheet of paper if necessary. Let a member of our team know if you have any dietary requirements and don't forget to fill in your details overleaf to secure your booking.

Boxing Day

Please fill in the table below for our Adults Boxing Day menu.

2 COURSES													
3 COURSES													
FANCY PRE-ORDERING YOUR DRINKS?													
Use the Festive Drinks pre-order form to let us know what drinks you'd like to order; it couldn't be easier.													
FANCY PRE-ORDERING YOUR DRINKS?													
Use the Festive Drinks pre-order form to let us know what drinks you'd like to order; it couldn't be easier.													
NAMES		1	2	3	4	5	6	7	8	9	10	11	12
STARTERS	Maple Flavoured Root Vegetable Soup (v)												
	Soup Vegan Option (ve)												
	Chicken Wings & Duck Crackers												
	Chicken Liver Pâté												
	Stilton & Peppercorn Mushrooms (v)												
MAINS	Smoked Salmon & Prawns*												
	Festive Carvery Standard												
	Festive Carvery Standard Vegetarian Option (v)												
	Festive Carvery Large (62 supplement)												
	Festive Carvery Large Vegetarian Option (v) (62 supplement)												
DESSERTS	Add 2 Pigs-in-blankets for £1.25												
	Add a Giant Yorkshire for £1.25 (v)												
	Festive Pie												
	Festive Burger 🍔												
	Salmon with Hollandaise*												

Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of our meals. Additional party-goers can be added on a separate sheet of paper if necessary. Let a member of our team know if you have any dietary requirements and don't forget to fill in your details overleaf to secure your booking.

Name 1	Name 4	Name 7	Name 10
Name 2	Name 5	Name 8	Name 11
Name 3	Name 6	Name 9	Name 12

New Year's Eve

Please fill in the table below for our Adults New Year's Eve menu.

2 COURSES													
3 COURSES													
FANCY PRE-ORDERING YOUR DRINKS?													
Use the Festive Drinks pre-order form to let us know what drinks you'd like to order; it couldn't be easier.													
FANCY PRE-ORDERING YOUR DRINKS?													
Use the Festive Drinks pre-order form to let us know what drinks you'd like to order; it couldn't be easier.													
NAMES		1	2	3	4	5	6	7	8	9	10	11	12
STARTERS	Vegetable Soup (v)												
	Prawn Cocktail*												
	Tomato Soup (ve)												
	Cranberry & Orange Chicken Wings												
	Chicken Liver Pâté												
MAINS	Festive Carvery Standard												
	Festive Carvery Standard Vegetarian Option (v)												
	Festive Carvery Large (62 supplement)												
	Festive Carvery Large Vegetarian Option (v) (62 supplement)												
	Add 2 Pigs-in-blankets for £1.25												
DESSERTS	Add a Giant Yorkshire for £1.25 (v)												
	Festive Pie												
	Festive Burger 🍔												
	Salmon with Hollandaise*												
	Beetroot, Sweet Potato & Butternut Squash Tart (ve) 🥧												

Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of our meals. Additional party-goers can be added on a separate sheet of paper if necessary. Let a member of our team know if you have any dietary requirements and don't forget to fill in your details overleaf to secure your booking.

Name 1	Name 4	Name 7	Name 10
Name 2	Name 5	Name 8	Name 11
Name 3	Name 6	Name 9	Name 12

Buffet

CHOICE OF 3 FESTIVE PACKAGES

Don't forget to fill in your details on the booking form.

NUMBER OF PEOPLE

CHOOSE YOUR BUFFET PARTY FESTIVE PACKAGE

Platinum Gold Silver

Let a member of our team know if you have any dietary requirements and don't forget to fill in your details overleaf to secure your booking.

Festive Drinks

WINE	QUANTITY
GIOTTO PINOT GRIGIO	
GIOTTO MERLOT	
3 PEBBLE BAY ZINFANDEL ROSÉ	

GREAT FOR GROUPS	QUANTITY
CORONA	
DESPERADOS	
PERONI	
PERONI GLUTEN-FREE	
BROTHERS PARMA VIOLET	
BROTHERS RHUBARB & CUSTARD	
BULMERS ORIGINAL	

PROSECCO	QUANTITY
PROSECCO	

LOW & NO ALCOHOL	QUANTITY
HEINEKEN 0.0	
PERONI LIBERA	
OLD SPECKLED HEN LOW ALCOHOL	
BECK'S BLUE	
VIÑA ALBALI CABERNET TEMPRANILLO	
VIÑA ALBALI SAUVIGNON BLANC	

ENJOY
RESPONSIBLY
www.enjoyresponsibly.co.uk

Gift Cards

Perfect for a secret santa gift or for that person who has everything!

Please speak to one of our team about our gift cards, which will make the perfect pressie!

Our Menu Descriptors do not include all ingredients. Please ask a member of the team if you require the full allergen information on the ingredients in the food we serve, or visit our website. Whilst we take care to preserve the integrity of our vegetarian and vegan products, we must advise that these are handled in a multi-kitchen environment.

The Legal Bit: 1. (V) = Vegetarian. (VE) = Vegan. (N) = Nuts. *Fish, Poultry and Shellfish dishes may contain bones or shells. *All stated weights are approximate and uncooked. *Contains alcohol. Some dishes may contain alcohol which may not be indicated on the menu. *Our onion rings are made from chopped and reformed onions. *Scampi may contain one or more whole tails. 2. Please advise the team on any dietary requirements when ordering. Please be aware that we do not operate in an allergen free environment. All our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; therefore we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. Photography is for illustration purposes only. Sometimes there's not enough room on our menus to list all ingredients so please have a chat with us if you have any questions or concerns. 3. We'd love to organise your Christmas Celebrations. You can book online, pop in or give us a call if you'd like to make a provisional reservation. 4. Please confirm your menu choices by 11th November 2019 if ordering Festive Fayre Menu, Turkey & Tinsel Menu, New Year's Eve Menu or Buffet Package. If booking after this date your menu choices will be required within 48 hours of booking. No booking is confirmed until a deposit is received. £5 per adult deposit or £3 per child deposit (up to the age of 12) if you are ordering from the Festive Fayre Menu, Turkey & Tinsel Menu and Buffet Package (Available between 13th November 2019 and 1st January 2020, excluding 25th December 2019) and the New Year's Eve menu. 4a. Please check with us if we are doing an exclusive Christmas Day Menu (available on 25th December 2019 only) as we will require a £10 per person deposit. If we are doing an exclusive Boxing Day Menu (available on 26th December 2019 only), we will require a £5 per adult deposit or £3 per child deposit (up to the age of 12). No booking is confirmed until a full deposit is received. Full payment and your menu choices will be required by 18th November 2019 for Christmas Day and Boxing Day bookings. If booking after this date, full payment and your menu choices will be required within 48 hours of booking. 4b. Please confirm your pre-order drinks packages by 13th November 2019 if ordering from the Festive Fayre Menu, Turkey & Tinsel Menu, New Year's Eve Menu or Buffet Package and 18th November for Christmas Day Menu and Boxing Day Menu. If booking after these dates your pre-book drinks choices will be required within 48 hours of booking. All items are subject to availability. We reserve the right to alter or amend the offer at any time. 5. Please remember to bring your receipt with you on the day - makes life a lot easier! 6. Sorry, deposits are non-refundable. 7. We'll always do our best to provide your choices but apologise in advance if we can't. 8. If your friends cancel on you please tell us ASAP as any meals taken on the day may be charged unless 48 hours' notice is given. Promoter: Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton on Trent, DE14 3JZ. Stilton® and Croxton Manor® are registered trademarks. All cash and credit/debit card tips are paid in full to our team members.

PUB
STAMP
HERE



BOOK YOUR TABLE
ONLINE

farmhouseinns.co.uk/book



FARMHOUSE INNS
DINING & CARVERY